




SURDYK'S
CATERING
FULL SERVICE EVENING EVENTS
Spring & Summer Menu



AT YOUR SERVICE.

Surdyk's Catering provides seasonal, globally inspired food and drink for life's most important gatherings. At Surdyk's we've made entertaining our business for over 80 years, and it's safe to say we've learned a thing or two along the way about throwing amazing parties.

Our staff delights in partnering with you to bring your event to life. From menu-planning to flawless event service to the final clean-up, the Surdyk's Catering team is here for you every step of the way, bringing our expertise, passion, and professionalism to your table. Our goal is to take care of the details so you can enjoy the company of your guests.

COCKTAIL HOURS.

PARTY PLATTERS.

Each serves 30-40 guests.

Cheesemonger's Board

We select your cheeses at their peak of ripeness and flavor, combining textures, milk types, colors, producers, and shapes. Accompaniments include nuts, fruits, housemade preserves, crostini, flatbread crackers, and sliced rustic breads.
vegetarian; gluten-free adaptable

Salumi Board

Artisan salami, Prosciutto, and assorted cured meats sliced thin and artfully arranged. Served with olives, tangy cornichons, pickled peppers, grained mustard, crostini, flatbread crackers, and sliced rustic breads.
dairy-free; gluten-free adaptable

Cheese & Salumi Board

The best of all worlds! Thinly sliced salumi, artisan cheeses, fruits, pickles, olives, and grained mustard. Served with crostini, flatbread crackers, and sliced rustic breads.
gluten-free adaptable

Mediterranean Board

Chef's seasonal trio of dips served with crudités, sheep's milk Feta, marinated gigandes beans, artichokes, stuffed dolmas, and olives. Served with crostini, flatbread crackers, and sliced rustic breads.
vegetarian; gluten-free adaptable

Grilled Cocktail Shrimp

Our take on Shrimp Cocktail. Large, grilled Gulf shrimp served chilled with Moroccan Chermoula & Remoulade.
gluten-free; dairy-free

Vegetable Platter

A rainbow of vegetables, each prepared by our chefs to shine brightest in line with the season: blanched, raw, grilled, marinated, or roasted. Served with Creamy Blue Cheese Dip and Vegan Carrot Hummus.
gluten-free, vegetarian; vegan-adaptable

Fresh Fruit Platter

A colorful arrangement of fresh, sweet, seasonal fruits.
gluten-free, vegan

Sweets Platter

Bite-sized, housemade cookies and bars served with fresh berries.
vegetarian

+ *Gluten-Free Crackers to any board*

COCKTAIL HOURS.

SMALL BITES.

Priced per piece; butler-passed or stationary.

Thai-Glazed Pork Belly Bites *gluten-free; dairy-free*

Watermelon Poke Spoons with Nori and Crispy Rice *gluten-free; vegan*

Mini Ficelle Sandwiches

The Surdyk's classic! A variety of Prosciutto, Salami, and Manchego cheese (vegetarian) sandwiches with salty butter, arugula, and red onion

Smoked Garlic Sausage Pigs in a Blanket

Bacon-Wrapped Dates with Chorizo *gluten-free*

Ham & Pimento Cheese Mini Hand Pies

Spinach & Feta Mini Hand Pies *vegetarian*

Shrimp Cakes with Spicy Aioli

Lump Crab Cakes with Lemon Remoulade

Crispy Parmigiano Arancini *vegetarian*

Grilled Shrimp with Herby Moroccan Chermoula *gluten-free; dairy-free*

Blackened Salmon Bites with Lemon Remoulade *gluten-free; dairy-free*

Crispy Polenta Sticks with Vegan Calabrian Chili Aioli *gluten-free; vegan*

BRUSCHETTA

Provençal Tomato with Chevre *vegetarian*

Spring Pea with Chevre *vegetarian*

Medium-Rare Beef with Horseradish Aioli *dairy-free*

Herby Cashew Pâté* *vegan*

Smoked Salmon with Scallion Cream Cheese*

Prosciutto, Fig Jam & Chevre

**available on cucumber slices as a gluten-free menu option*

MEATBALLS

Saucy Sesame Meatballs – chicken or beef

Ginger-Lingonberry Beef Meatballs

Texas BBQ Meatballs – chicken or beef

Swedish Beef Meatballs

Italian Beef Meatballs in Marinara

COCKTAIL HOURS.

GRAND TABLE DISPLAYS.

Choose a station as the centerpiece of your cocktail hour or corporate event. Tailored for any size space or location, our catering team will set up a bountiful display using tiered levels, wood crates, varied serving pieces, fresh greenery, candles, and more. Minimum 100 guests per display station.

Antipasti Table

The ultimate grazing spread!

Thinly sliced charcuterie, artisan cheeses, crudités with dips, seasonal skewers, bruschetta, olives, pickled peppers, marinated gigandes beans, nuts, housemade flatbread crackers, breads, and more.

Adaptable for all dietary restrictions (something for everyone!)

Grand Cheese Table

A Cheese Lover's dream!

We design each table using whole wheels of cheese and wine crates as levels to display six or more cheeses varying in style, texture, country of origin, and milk type. Our cheese experts will tend to the table and serve your guests, answer questions, and keep the cheese fresh, plentiful, and gorgeous. Cheeses are served with a variety of nuts, dried and fresh fruits, crackers, breads, biscuits, preserves, honey, and more.

vegetarian; gluten-free adaptable

See page 8 for dessert display tables.

DINNER SERVICE.

AN ELEVATED BUFFET EXPERIENCE.

The best of all worlds. Pre-set bread and butter, plated salad course for guests to enjoy while they wait for the buffet, and an à la carte, fully customizable dinner buffet. Something for everyone!

AT THE TABLE ~ FIRST COURSE

Buffet Base Package

Includes Bread & Butter, Plated Green Salad, and Classic Place Setting:
Dinner China, Flatware, Linen Napkin, and Glass Water Goblet

Bread & Butter

Classic dinner rolls with salty whipped butter
vegetarian

Plated Green Salad

choice of:

Mixed Greens, Fresh Herbs, Blueberries, Local Chevre, Pecans, Lemon Vinaigrette
gluten-free, vegetarian

Mixed Greens, Market Vegetables, Sheep's Milk Feta, Herby Greek Vinaigrette
gluten-free, vegetarian

Classic Caesar Salad with Crisp Romaine, Parmigiano Reggiano, Rustic Croutons
vegetarian

DINNER BUFFET ~ SECOND COURSE

Priced à la carte per guest.

We suggest choosing 2-3 entrée options and 2-4 sides.

Surdyk's adds in an automatic 10% overage for each protein choice to ensure food remains plentiful when guests take more than one entrée option.

Vegetarian options available at a minimum of 10 guests.

Please see the following pages for our Entrée and Side options.

DINNER SERVICE.**AN ELEVATED BUFFET EXPERIENCE.****DINNER BUFFET ~ ENTREES****Roasted Chicken**

Perfect roast chicken, both light and dark meat, served with your choice of Lemon-Herb Jus, Herby Moroccan Chermoula, Pineapple Salsa, White Wine & Caper Sauce, or Oaxacan Mole Sauce.

Southern Fried Chicken

Crispy, crunchy buttermilk-brined chicken, both light and dark meat, served with Buttermilk Ranch and Nashville Hot Sauce.

Chicken Tamales

Chicken and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free*

Beef Brisket

Roasted beef brisket served with Horseradish Cream & Au Jus or smoky Texas BBQ-style. *gluten-free*

Prime Rib

Roasted beef prime rib, carved to order by our chefs.* Served with Horseradish Cream & Au Jus. *gluten-free*

Beef Tenderloin

Whole roasted medium-rare tenderloin, carved by our chefs* or served sliced at room-temperature. Served with Horseradish Cream & Au Jus. *gluten-free*

Filet Mignon

Center cut filets, served a perfect medium rare with Horseradish Cream & Au Jus. *gluten-free*

***Requires additional labor & rentals for carving station**

Roasted Pork Shoulder

Roasted local pork shoulder served Porchetta-Spiced, with Lilia's Salsa Verde, Pineapple Salsa, or pulled Texas BBQ-style. *gluten-free; dairy-free*

Grilled Pork Chops

Grilled, thick cut pork chops with rosemary and garlic. *gluten-free; dairy-free*

Roasted Salmon

Roasted Atlantic salmon fillets served with your choice of Herby Moroccan Chermoula or Lemon-Dill Aioli. *gluten-free; dairy-free*

Lump Crab Cakes

Classic lump crab cakes served with Lemon Remoulade.

Green Chile & Cheese Tamales

Melty cheese, smoky green chiles, and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free; vegetarian*

Red Chile & Pinto Bean Tamales

Pinto beans and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free; vegan*

Spanakopita

Spinach and Feta layered with buttery, flaky phyllo dough. *vegetarian*

Vegetable Wellington

Seasonal vegetables with mushroom duxelles in golden pastry crust, served with Veggie Au Jus *vegetarian; vegan-adaptable*

DINNER SERVICE.

AN ELEVATED BUFFET EXPERIENCE.

DINNER BUFFET ~ SIDES

Mashed Potatoes

Choose from Classic, Garlic, or Gruyere.
gluten-free, vegetarian

Roasted Fingerling Potatoes with Herbs

gluten-free; vegan

Surdyk's Mac & Cheese

Leave it to a Cheese Shop to make a great Mac & Cheese. Our classic is made with aged Widmer's Cheddar and Cavatappi pasta. Makes a great substitute for a full vegetarian entrée.
vegetarian

Gnocchi with Garlic Sauce

vegetarian

Black Beans & Rice

gluten-free, vegan

Potato Salad

Choose from Classic Tangy Mustard or French with Vinaigrette.
gluten-free ~ Classic Tangy Mustard is vegetarian; French is vegan

Grilled Vegetable Platter with Lemon Vinaigrette

A colorful variety of the season's finest vegetables, lightly dressed with a bright lemon vinaigrette.
gluten-free; vegan

Seasonal Green Vegetable with Lemon Vinaigrette

gluten-free; vegan

Cherry Tomato Caprese with Fresh Mozzarella & Basil

gluten-free; vegetarian

Crunchy Slaw

A refreshing counterpoint to heavier meats and starches. Choose from Classic Coleslaw, Tangy Vinegar Slaw, or Sesame-Ginger Slaw.
gluten-free ~ Classic Coleslaw is vegetarian; Tangy Vinegar & Sesame-Ginger Slaws are vegan

A SWEET ENDING.

DESSERT PLATTERS & DISPLAY TABLES.

DESSERT PLATTERS

Each serves 30-40 guests.

Sweets Platter

Bite-sized, housemade cookies and bars served with fresh berries.

vegetarian

Cookies Platter

Classic, mini housemade cookies: Chocolate Chip, Monster, Ginger-Molasses, Peanut Butter and more.

vegetarian

Bars Platter

Bite-sized, housemade Dark Chocolate Brownies, Rice Krispy Bars, Lemon Bars, and additional seasonal bar varieties served with fresh berries.

vegetarian

DESSERT TABLES

Bountiful display tables designed to serve a larger crowd.

Priced per guest.

Surdyk's Signature Sweets Display Table

The icing on the cake. Sweets Tables make a beautiful addition to any party, offering a little bit of something for everyone: brownies, bars, cookies, mini tarts, cupcakes, and more. Leave it to our pastry team to create a perfect mix of seasonally inspired treats to delight your guests.

Sweets are artfully displayed on a table with varied tiered stands, a bounty of fresh fruits, seasonal greenery, and flickering votives.

Minimum of 100 guests; vegetarian

Cakes, Tortes and Pies Display Table

Whole layer cakes, pies, and tortes displayed on tiered stands. Our favorites include Toasted Vanilla Pie, Red Velvet Cake, Lemon White Chocolate Tart, Swedish Almond Lingonberry Torte, German Chocolate Cake, La Bête Noire Flourless Chocolate Torte (gluten-free), and more.

Inquire for a full list of options; we recommend selecting between 3-5 options.

Minimum of 75 guests; vegetarian

Hot Hands Mini Pies Display

Key Lime, Toasted Vanilla, and Banana Cream, scaled down to a perfect 3" individual serving.

Minis are artfully displayed on a table with varied tiered stands, seasonal greenery, and flickering votives.

Minimum of 75 guests; vegetarian

REFRESHMENTS.

COFFEE & BAR SERVICE.

COFFEE & TEA STATIONS

Coffee Station

Each serves 50 guests.

Surdyk's own B+W House Roast Coffee or Organic Decaf served with half & half, oat milk creamer, sugar, and sweeteners. Compostable paper cups, napkins, and stir sticks included. *Tablesides coffee and/or china service are available for additional charges. Please inquire with your Event Coordinator.*

Steven Smith Hot Tea Station

Each serves 50 guests.

A variety of green, black, and herbal teas made by Steven Smith, served with lemon, sugar, and sweeteners. Compostable paper cups, napkins, and stir sticks included. *Tablesides tea and/or china service are available for additional charges. Please inquire with your Event Coordinator.*

BAR SERVICE

Surdyk's has been keeping the Twin Cities in good spirits since the end of Prohibition, and we are proud to offer bartending services exclusively for our catering clients. Forget everything you know about catered bars – our expert team has selected their tried-and-true favorites to share with you and your guests. Choose from our carefully curated list, and we'll take care of the rest.

Fully Hosted Wine & Beer packages
Fully Hosted Full Bar packages
Cash bar options are available with minimum purchase requirements

Surdyk's Bartending Packages include:

- Curated product selection
- Delivery and Set Up
- Custom Menu Signs
- Compostable Tumblers // optional Glassware Package upgrades
- Equipment, Ice, Mixers, Garnishes, and more
- Service by our expert team
- Full Clean up

Please inquire with your Event Coordinator for a full list of our wine, beer, spirits, and Signature Cocktail selections.

SURDYK'S CATERING

PLANNING GUIDELINES.

PROPOSALS

We hope that you'll like what you see in this menu. Please let us know which menu items and service styles interest you most, and we'll put together a custom proposal for your event. Our goal in the proposal process is to get as close as we can to the ideal catering order for your event. We'll happily adjust your proposal as many times as necessary to ensure that it's just right before we move forward with securing your booking.

EVENT BOOKING PROCESS

Once you've decided we're a good fit for your event, here are the next steps to secure your booking:

1. Send us an email or give us call to let us know!
2. We will then email a contract and a timeline agreement prepared specifically for your event.
3. You'll read and sign these documents, then submit your credit card information for a non-refundable 20% deposit payment based on the current total in your proposal. Deposit payment and signed documents are due five business days after we send them to you.
4. We'll process the deposit payment and send you a receipt confirming your booking! Your "Proposal" is now an official "Event Order."

'HOLDS' & FIRST RIGHT OF REFUSAL

Please note that we are a small team, so our capacity for any given date is quite limited. We cannot guarantee "holds" on any dates without a deposit. If you have not yet booked our services and another client wishes to book your spot, we will alert you via email and give you a 24-hour first right of refusal notice.

THE PLANNING PROCESS

Each event is different, and some will require a number of changes throughout the weeks or months leading up to event day. Now that you've booked us, we're your team and we're here for whatever you need. Send us an email or give us a call if you need to chat! If you'd like to bounce ideas around or want to see specific changes to your Event Order, just let us know. We'll always be honest and give you the best advice we can based on our years of experience planning events.

If your event is pretty straightforward and you have no big changes or puzzles to solve, great! We'll reach out to you as your date approaches to ensure we're on track with the timeline for final menu details and guest counts.

OPERATIONS CHARGE vs. GRATUITY

A 20% Operations Charge will be included in final billing on all food, beverage, and rentals. Operations Charges cover the time and efforts of your Event Planning team, offset administrative expenses, use of equipment & fuel, kitchen essentials, street & ramp parking fees, and most importantly, support quality benefits and fair wages for our entire team.

Operations Charges are not considered a gratuity. Gratuities are greatly appreciated and are directly & evenly dispersed between the staff involved in servicing you and your guests at your event. We are happy to add a gratuity (non-taxable) to your final billing; your Event Manager can also accept cash a gratuity on site at your event; this will be divided and paid out to the team after your event concludes.

THE TEAM

Labor charges will also apply to your event. We adhere tightly to the formulas we've established to calculate labor requirements for each event – it's critically important that we have enough skilled hands on-deck to execute a flawless service. Please note that all Full-Service events will require a minimum of one Event Manager and one Server. All events with hot food items or passed hors d'oeuvres will require a minimum of one Chef to oversee food service and ensure safety.

SERVICE WARE & LINENS

We have curated a collection of classic, high-quality service pieces for your table. Our wares packages include white porcelain plates and bowls, classic flatware, water goblets, wine glasses, and white linen napkins. We offer white or black standard poly linens for dining and cocktail tables, and all of our stations and buffets include linens in their pricing.

If you'd like to bring in something special for your table such as specialty linens, colored glassware, gold flatware, or unique plates, we are happy to consult and order these for you from one of our approved vendors. (In fact, we'd prefer to! We have formulas established to determine how many of each serving piece we'll need for each style of service. Let us do the number crunching and ordering for you!)

FOOD SAFETY POLICY

Following food safety regulations, our policy states that all of the food we bring to your event is intended to be eaten on site. Because time and temperature are critical factors in ensuring food safety, no remaining food shall be taken to-go.

BAR POLICY

Surdyk's Catering does not serve liquor to those under 21 and reserves the right to ask guests for identification. We do not serve intoxicated individuals and reserve the right to refuse alcohol service to intoxicated guests. Surdyk's Catering will not leave any alcoholic beverage, open or unopened, behind when leaving an event.

VENUE FEES

Many event venues will charge caterers a percentage-based fee calculated on the subtotal of food and beverage served at the event. If applicable to your venue, we include this fee in your proposal and will adjust it as your menu or guest counts change.

for drop-off delivery menus and more, visit us at:

www.surdykscatering.com

email catering@surdyks.com

phone 612.331.3938